

## Baked Alaska



**eikon® e2s**

**00:50**

This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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- 275 °C
- Frozen -18°C
- 1 Piece
- From Raw

Stage 1

- 00:50
- 65 %
- 10 %

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### Ingredients

- 50 g Egg White
- 15 g Sugar
- 1 pinch Salt
- 1 pcs Belgian Waffle
- 1 pcs Scoop of Ice-cream
- 50 g Mixed Fruits
- 2 g Icing Sugar

### 1. Food Preparation

Place the scoop of ice cream on top of the waffle and freeze it for approx. 1 hour. Beat the egg whites with the salt, add the sugar little by little and beat until stiff to make a French Meringue. Fill a piping bag (with a star nozzle) with the meringue mix. Pipe the meringue around the frozen ice cream in a dome shape and freeze again for approx. 1 hour. Place it on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the fruits and icing sugar for garnish.